

GLUTEN FREE PASTRY MIX

OVERVIEW

NZB GLUTEN FREE PASTRY MIX is the ideal base for producing beautiful pastry for pies, sausage rolls and pasties. Incorporate fruits, custards or chocolate for a delicious range of desserts. NZB GLUTEN FREE PASTRY MIX comes in a convenient premix powdered form which only needs the addition of margarine, water and egg. Chilling overnight offers the best sheeting qualities and it is recommended to use cold fillings. NZB GLUTEN FREE PASTRY MIX comes packed in a 2.5kg bag.

USAGE

Blend 1000gms GLUTEN FREE PASTRY MIX, 360gms of MORAH CAKE MEDIUM or butter on low speed with a dough hook until a fine crumb forms. Add 110gms egg and 390gms of water. Mix thoroughly. Chill in fridge overnight for best sheeting qualities. For Pie base, sheet out without giving any turns. Pie top pastry, give 1 book turn then sheet out. NB Use rice or corn flour for dusting, cold fill recommended.

INGREDIENTS

Rice Flour, Modified Starch (1414,1442), Maize Starch, Stabiliser (415), Salt, Raising Agent (500, 450), Free Flow Agent (170)

PACKAGING

Code	Size	Type	Palletisation
3983-40		Plastic Bag	



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



CATEGORY

Pastry & Savoury, Gluten Free



INGREDIENT FEATURES

Gluten Free, Halal, Vegan, Vegetarian